HOOVER

HOBS

USER INSTRUCTIONS

GB - IE

CANDY HOOVER GROUP S.R.L. • Via Privata Eden Fumagalli • 20047 Brugherio Milano Italy

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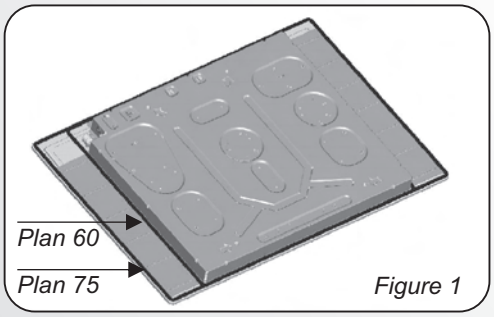


Figure 1

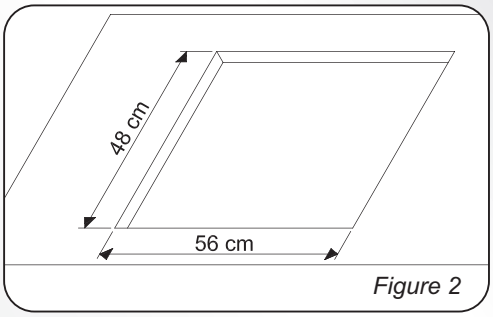
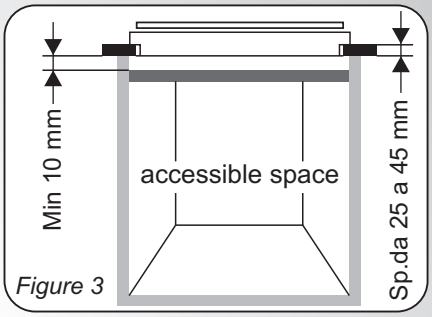


Figure 2



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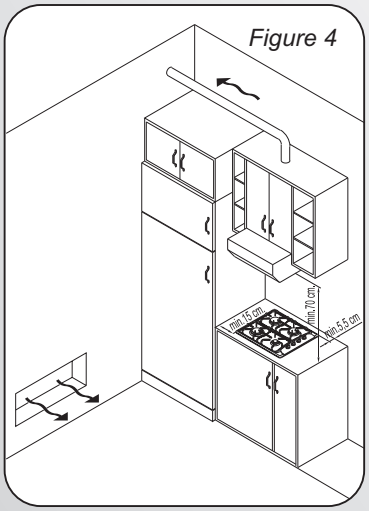


Figure 4

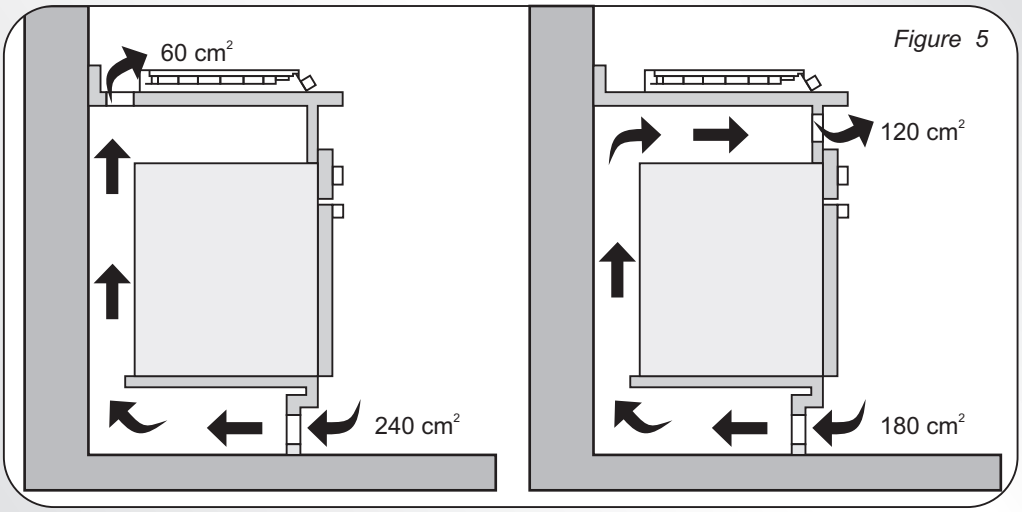
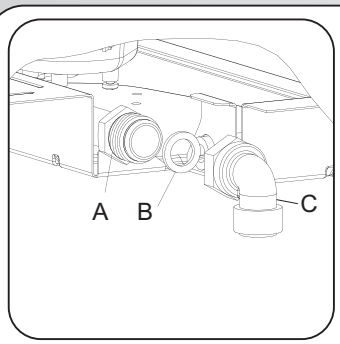
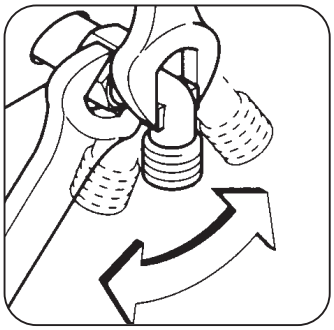


Figure 5





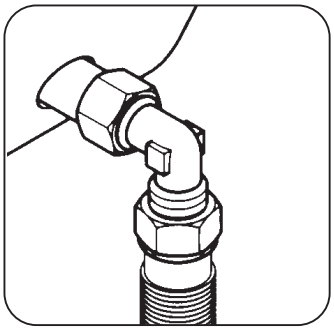


Figure 6

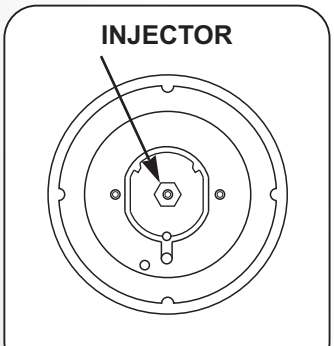


Figure 7

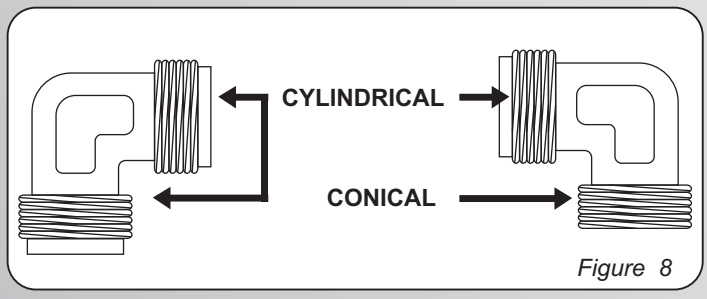


Figure 8

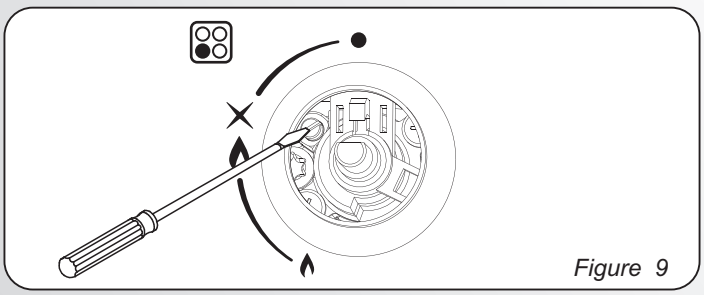


Figure 9

1. INSTRUCTIONS FOR THE INSTALLER INSTALLATION

The Purchaser is responsible for the installation of the hob. The Manufacturer does not accept any responsibility for any damage or loss resulting from incorrect installation, and as such this will not covered by the Manufacturer's Guarantee.
The hob may be installed in any worktop which is heat resistant to a temperature of 100°C, and has a thickness of 25-45 mm. The dimensions of the insert to be cut out of the worktop are in shown in *Figure 2.*
If the Hob is fitted next to a cabinet on either side, the distance between the Hob and the cabinet must be at least 15 cm *(see Figure 4)*; while the distance between the hob and the rear wall must be at least 5,5 cm.
The distance between the hob and any other unit or appliance above it (e.g. An extractor hood) must be no less than 70 cm *(Figure 4)*.
When there is an accessible space between the built-in hob and the cavity below, a dividing wall made of insulating material should be inserted (wood or a similar material) *(Figure 3).*
Important - The diagram in figure 1 shows how the sealant should be applied.

The Hob unit is fitted by attaching the Fixing Clamps supplied, using the holes at the base of the unit.

If a hob of 60 cm is fitted above an oven which is not equipped with fan cooling system it is recommended that openings are created within the built in furniture to ensure correct air circulation.
The size of these openings must be at least 300 cm2 and placed as shown in *Figure 5.*
When a 75 cm hob is fitted over a built in oven, the latter must be fan cooled.

1.1. FOR U.K. ONLY INSTRUCTIONS FOR THE INSTALLER

The following information is intended for qualified and competant persons only who will ensure that your appliance is installed correctly. All current legislation concerning the installation of Gas appliances must be observed by the installer*
* For the U.K. only - By law, the gas installation/commissioning must be carried out by a «Corgi», registered installer.
This appliance must be installed in accordance with applicable regulations and should only be used in well-ventilated locations. Before using this appliance carefully study the instruction book.

Suitable location
A gas-powered cooking appliance produces heat and humidity in the area in which it is installed. For this reason you should ensure good ventilation either by keeping all natural air passages open or by installing an extractor hood with an exhaust flue. Intensive and prolonged use of the appliance may require extra ventilation, such the opening of a window or an increase in speed of the electric fan, if you have one.
If a hood cannot be installed, an electric fan should be fitted to an outside wall or window as long there are air vents in the area.
The electric fan should be able to carry out a complete change of air in the kitchen 3-5 times every hour. The installer should follow the relavant national standards.

2. ELECTRICAL CONNECTION (FOR U.K. ONLY)

Warning - this appliance must be earthed
This appliance is designed for domestic use only. Connection to the main supply must be made by a competant electrician, ensuring that all current regulations concerning such installations are observed.
The appliance must only be connected to a suitably rated spur point, a 3 pin 13 amp plug/socket is not suitable. A double pole switch must be provided and the circuit must have appropriate fuse protection. Further details of the power requirement of the individual product will be found in the users' instruction and on the appliance rating plate. In the case of built-in product you are advised, should you wish to use a longer cable than the one supplied, that a suitably rated heat resistant type must be used.
The wiring must be connected to the mains supply as follows:

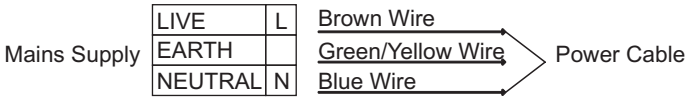
CONNECT	**TO SPUR TERMINAL**
Green & Yellow Wire	Earth Connection
Blue Wire	Neutral Connection
Brown Wire	Live Connection

Note: We do not advocate the use of earth leakage devices with electric cooking appliances installed to spur points because of the «nuisance tripping» which may occur. You are again reminded that the appliance must be correctly earthed, the manufacturer declines any responsibility for any event occurring as a result of incorrect electrical installation.

Declaration of compliance: This equipment, in the parts intended to come into contact with food, complies with the regulations laid down in EEC directives 89/109.
CE Appliance complies with European Directives 73/23/EEC and 89/336/EEC, replaced by 2006/95/EC and 2004/108/EC, and subsequent amendments.

2.1. ELECTRICAL CONNECTION

Check the data on the rating plate, located on the outside of the unit, to ensure that the supply and input voltage are suitable.
Before connection, check the earthing system.
By Law, this appliance must be earthed. If this regulation is not complied with, the Manufacturer will not be responsible for any damage caused to persons or property. If a plug is not already attached, fit a plug appropriate to the load indicated on the rating plate.
The earth wire is coloured yellow/green. The plug should always be accessible.
Where the Hob is connected direct to the electricity supply, a circuit breaker must be fitted.
If the power supply cord is damaged this is to be replaced by a qualified engineer so as to prevent any potential risk.
The earth wire (green a yellow coloured) must be at least 10 mm longer than the live and neutral wires.
The section of the cable used must be of the correct size in relation to the absorbed power of the hob.
Please check rating plate for the power details and ensure that the power supply cord is of the type H05RR-F, H05VV-F, H05V2V2-F.



2.3. GAS CONNECTION (FOR U.K. ONLY)

The labels on the Hob indicate the types of gas that can be used.
It is possible to use other types of gas after carrying out simple modifications.

Warning: If gas can be smelt in the vicinity of this appliance turn off the gas supply to the appliance and call the engineer directly. Do not search for a leak with a naked flame.

2.4. GAS CONNECTION

These instructions are for Fitters qualified for installation of equipment in line with the relevant national standard. All work must be carried out with the electricity supply disconnected.
The rating plate on the hob shows the type of gas with which it is designed to be used.
It is possible to use other types of gas after carrying out some simple modifications.
(See the instructions in the following paragraphs).
connection to the mains gas supply or gas cylinder should be carried out according to the relevant national standards, after having checked that it is regulated for the type of gas with which it will be supplied. If it is not correctly regulated follow the instructions in the paragraph entitlet «Adaption for different types of gas». For liquid gas (cylinder gas) use pressure regulators which comply with the relevant national standards.
Use only pipes, washers and sealing washers which comply with the relevant national standards.
When connecting the hob to the gas supply via use of flexible hoses please ensure that the maximum distance covered by the hose does not exceed 2 metres.

N.B.: carry out a final check for leaks on the pipework using a soapy solution.
Never use a flame. Also, make sure that the flexible pipe cannot come into contact with a moving part of the cabinet (eg, a drawer) and that it is not situated where it could be damaged.

To prevent any potential damage to the hob please carry out the installation following this sequence:
For some models a conic link is furnished to outfit for the installation in the countries where this type of link is obligatory; in the following figures it is pointed out how to recognize the different types of links. In every case the cylindrical part of the link has to be connected to the hob.

1)As illustrated, assemble parts in sequence:
A: 1/2 Male Adaptor Cylindirical
B: 1/2 Seal
C: 1/2 Female Gas Adaptor Conical-Cylindirical or
Cylindirical-Cylindirical *(Figure 6)*

2)Tighten the joints with the Spanners, remembering to twist the pipes into position.

3)Attach fitting C to mains gas supply using rigid copper pipe or flexible steel pipe.

2.5. ADAPTING THE HOB TO DIFFERENT TYPES OF GAS

To adapt the Hob for use with different types of gas, carry out the following instructions:
•remove the grids and burners
•insert on hexagonal spanner (7 mm) into the burner support *(Figure 7)*
•Unscrew the injector and replace it with one suitable for the gas to be used *(see gas type table)*

2.6. REGULATING THE MINIMUM FLAME

After lighting the burners, turn the control knob to the minimum setting and then remove the knob (this can easily be removed by apply a gentle pressure).
Using a small «Terminal» type screwdriver the regulating screw can be adjusted as in *Figure 9.* Turning the screw clockwise reduces the gas flow, whilst turning it anticlockwise increases the flow – Use this adjustment to obtain a flame of approximately 3 to 4 mm in length and then replace the control knob.
When the gas supply available is LPG (Bottle gas) - the screw to set the idle flame must be turned (clockwise) to the end stop.

When you have carried out the new gas regulation, replace the old gas rating plate on your appliance with one (supplied with hob) suitable for the type of gas for which it has been regulated.

3. USE OF HOB - USER INSTRUCTIONS

This appliance must only be used for the purpose for which it is intended, domestic cooking, and any other use will be considered improper and could therefore be dangerous. The Manufacturer will not be responsible for any damage or loss resulting from improper use.
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
Children should be supervised to ensure that they do not play with the appliance.

3.1. USING THE GAS BURNER

To ignite the burners, place a lighted taper close to the burner, press in and turn the control knob anti-clockwise.
If the burners have not been used for a couple of days, wait for a few seconds before lighting the burner, this will allow any air present in the pipes to escape.
For appliances fitted with electronic ignition carry out the following:
• push in and turn the knob anticlockwise to the ignition symbol.
• ignite the burner by pressing the sparker button.
For hobs fitted with automatic ignition simply push in and turn the knob to the ignition symbol.
The ignition system will continue to generate sparks as long as the gas tap is being pressed.
If the burner is not ignited within 5 seconds, turn the knob to the 0 position and repeat the operation.
For models fitted with a safety tap (which cuts-off the flow of gas if the flame is accidentally extinguished) the burners are ignited and described above, but care must be taken **to keep the knob pressed in for 5 or 6 seconds after the flame is ignited.**

ATTENTION:
Prior to switching on the gas hob ensure that the burners and burner caps are correctly placed within their position.

GENERAL ADVICE
For the best results, the flat-bottomed pans size should match the gas burner size as follows. *Table A.*

Burner Type		Ø pan / pot (cm)
AUX	Auxiliary Burner	12 - 18
SR	Semi Rapid Burner	18 - 24
R	Rapid Burner	24 - 26
UR	Ultra Rapid Burner	24 - 28
QC	Double Ring Burner	24 - 28

Table A

For smaller containers the gas burner should be regulated so that the flame does not overlap the base of the pan. Vessels with concave or convex base should not be used.

WARNING: If a burner is accidentally extinguished, turn the knob to the off position and do not attempt to re-ignite if for at least 1 minute.

If over the years the gas taps become stiff to turn it is necessary to lubricate them.
Such operation must be carried out only by qualified Service Engineers.

4. MAINTENANCE AND CLEANING

Before cleaning the Hob, ensure the appliance has cooled down. Remove the plug from the socket or (if connected directly) switch off the electricity supply.
When cleaning the enamelled, varnished or chrome sections, use warm soapy water or a non caustic detergent. For stainless steel use an appropriate cleaning solution.

Never use abrasives, corrosive detergents, bleaching agents or acids. Avoid any acid or alkaline substances (lemon, juice, vinegar etc.) on the enamelled, varnisched or stainless steel sections.
The burners can be cleaned with soapy water. To restore their original shine, use a household stainless steel cleaner. After cleaning, dry the burners and replace.
It is important the Burners are replaced correctly.
(For all hobs): "WARNING - do not use steam cleaners to clean the hobs".

Chromed grids and burners
Chromed grids and burners have the tendency to dark with the use.
This is a normal and inevitable phenomenon, but it doesn't jeopardize absolutely the functionality of the hob.
In anycase from our after sales service centre the spare parts are available.

5. AFTERCARE

Before calling out a Service Engineer please check the following:
•that the plug is correctly inserted and fused;
• that the gas supply is not faulty.

If the fault cannot be identified:
switch off the appliance-do not tamper with it-call the Aftercare Service Centre.

The Manufacturer will not be responsible for any inaccuracy resulting from printing or transcript errors contained in this brochure. We reserve the right to carry out modifications to products as required, including the interests of consumption, without prejiudice to the characteristics relating to safety or function.

6. PROTECTION OF THE ENVIRONMENT

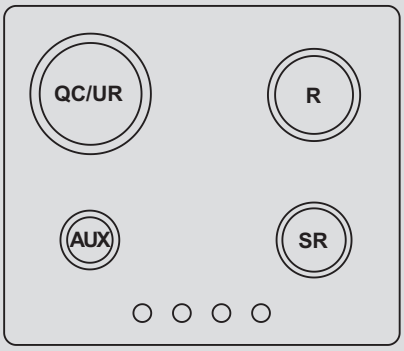
This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).
By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.
The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.
Disposal must be carried out in accordance with local environmental regulations for waste disposal.
For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Table B

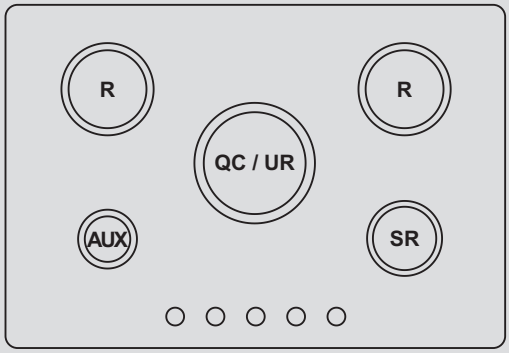
BUILT IN HOBS				
Burner	**CONFIGURATION 1**	**CONFIGURATION 1**	**CONFIGURATION 2**	**CONFIGURATION 3**
	4 gas QC / R / SR / AUX	4 gas UR / R / SR / AUX	5 gas QC / 2R / SR / AUX	4 gas QC / R / SR / AUX
Type / reference	S67 / HBGPX	S67 / HBGPX	S67 / HBGPX	S67 / HBGPX
Flame failure device	YES	YES	YES	YES
Auxiliary burner (AUX Ø 50 mm)	1	1	1	1
Double ring burner (QC Ø 135 mm)	1	–	1	1
Ultra rapid burner (UR Ø 110 mm)	–	1	–	–
Semirapid burner (SR Ø 75 mm)	1	1	1	1
Rapid burner (R Ø 100 mm)	1	1	2	1
Installed Gas Type / Power:				
Power	9.25 kW	8.75 kW	11.75 kW	9.25 kW
G 20/20 mbar (methane)	881 L/h	833 L/h	1119 L/h	881 L/h
G 30/28-30 mbar (LPG)	673 L/h	636 L/h	854 L/h	673 L/h
Installation Class	3	3	3	3
Voltage / Frequency V / Hz	220-240 V / 50-60 Hz	220-240 V / 50-60 Hz	220-240 V / 50-60 Hz	220-240 V / 50-60 Hz
Electrical input power	15 W	15 W	15 W	15 W
Electric ignition	YES	YES	YES	YES
Product dimension	595 x 510	595 x 510	745 x 510	745 x 510

This appliance has been designed for non-professional, i.e. domestic, use.

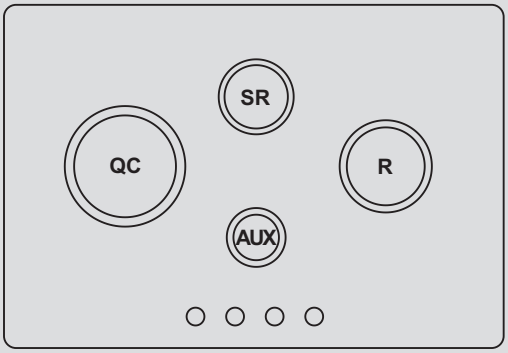
CONFIGURATION 1



CONFIGURATION 2

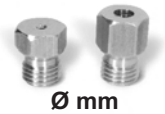


CONFIGURATION 3

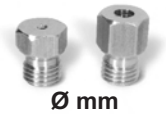


PHOENIX GAS TYPE

II2HS3B/P — **HU**

Gaz tipusa			G20
Gaz nyomasa			25 mbar
	P (Kw)		
	Max (kW)	Min (kW)	Ø mm
AUX	1.20	0.26	0.76
SR	2.00	0.41	1.01
R	2.80	0.62	1.18
UR	3.80	1.20	1.44
QC	4.00	1.90	1.41
Gaz tipusa			G25.1
Gaz nyomasa			25 mbar
	P (Kw)		
	Max (kW)	Min (kW)	Ø mm
AUX	0.90	0.23	0.76
SR	1.60	0.36	1.01
R	2.25	0.53	1.18
UR	3.80	1.20	1.60
QC	3.50	1.75	1.45
Gaz tipusa			G30 / G31
Gaz nyomasa			30 / 30 mbar
	P (Kw)		
	Max (kW)	Min (kW)	Ø mm
AUX	1.00	0.23	0.50
SR	1.75	0.36	0.66
R	2.50	0.53	0.80
UR	3.50	1.20	0.94
QC	4.00	1.75	0.99

II2ELs3B/P — **PL**

Rodzaj gazu/Type de gaz/Gassoort/Gasart			G20
Cisnienie gazu/Pression gaz/Gasdruck			20 mbar
	P (Kw)		
	Max (kW)	Min (kW)	Ø mm
AUX	1.00	0.23	0.76
SR	1.75	0.36	1.01
R	2.50	0.53	1.18
UR	3.50	1.20	1.44
QC	4.00	1.75	1.45
Rodzaj gazu/Type de gaz/Gassoort/Gasart			G30
Cisnienie gazu/Pression gaz/Gasdruck			37 mbar
	P (Kw)		
	Max (kW)	Min (kW)	Ø mm
AUX	1.20	0.26	0.50
SR	2.00	0.41	0.66
R	2.80	0.62	0.80
UR	3.80	1.20	0.94
QC	4.00	1.90	0.96
Rodzaj gazu/Type de gaz/Gassoort/Gasart			G2.350
Cisnienie gazu/Pression gaz/Gasdruck			13 mbar
	P (Kw)		
	Max (kW)	Min (kW)	Ø mm
AUX	1.00	0.23	1.04
SR	1.75	0.36	1.32
R	2.50	0.53	1.60
UR	3.50	1.20	1.90
QC	3.50	1.75	1.90

UWAGA! **PL G2.350 - 13 mbar (Ls)** Jeśli **G2.350 - 13 mbar (Ls)** jest używany można wykorzystac dysze o kodzie **35000239**, Bardzo prosimy o zaopatrywanie autoryzowanym serwisie.

II 2H3+ | **CY, CZ, GB, GR, IE, IT, PT, SI, ES, CH, TR**

Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz Tipo de gás/Τύττος αεριου/Gaz type/Gaz Tipi			**G20**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak plina/Ciśnienie gazu/ Gáz nyomása/Gaz Basıncı			**20 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.76
SR	1.75	0.36	1.01
R	2.50	0.53	1.18
UR	3.50	1.20	1.44
QC	4.00	1.75	1.45
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz/ Tipo de gás/Τύττος αεριου/Tipo de gás/Gaz type/ Vrsta plina/Pritisk plina/Typ gazu/Rodzaj gazu			**G30 / G31**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása			**28-30/37 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.50
SR	1.75	0.36	0.66
R	2.50	0.53	0.80
UR	3.50	1.20	0.94
QC	4.00	1.75	0.99

II 2H3B/P | **BG, HR, DK, EE, FI, LV, LT, NO, RO, SK, SE**

Tipo di gas/Gas type/Gassoort/Gasart/ Type de gaz/Tipo de gás/Τύττος αεριου/Gaz type			**G20**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása			**20 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.76
SR	1.75	0.36	1.01
R	2.50	0.53	1.18
UR	3.50	1.20	1.44
QC	4.00	1.75	1.45
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz/ Tipo de gás/Τύττος αεριου/Tipo de gás/Gaz type/ Vrsta plina/Pritisk plina/Typ gazu/Rodzaj gazu			**G30 / G31**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása			**30/30 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.50
SR	1.75	0.36	0.66
R	2.50	0.53	0.80
UR	3.50	1.20	0.94
QC	4.00	1.75	0.99

II 2L 3B/P | **NL**

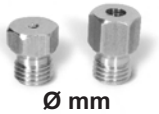
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz			**G25**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas			**25 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	0.90	0.23	0.76
SR	1.60	0.36	1.01
R	2.25	0.53	1.18
UR	3.40	1.20	1.44
QC	3.70	1.75	1.45
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz			**G30 / G31**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas			**30/30 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.50
SR	1.75	0.36	0.66
R	2.50	0.53	0.80
UR	3.50	1.20	0.94
QC	4.00	1.75	0.99

II 2E 3B/P | **DE**

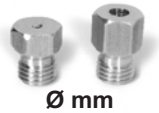
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz			**G20**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas			**20 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.76
SR	1.75	0.36	1.01
R	2.50	0.53	1.18
UR	3.50	1.20	1.44
QC	4.00	1.75	1.45
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz			**G30 / G31**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas			**50/50 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.30	0.46
SR	1.75	0.45	0.58
R	3.00	0.70	0.79
UR	3.50	1.20	0.94
QC	4.00	2.20	0.89

Wichtig: Österreich, Deutschland und der Schweiz **-AT, DE, CH G30/31-50 mbar (3B/P)** Beim Gastyp **G30/31-50 mbar (3B/P)** dagegen müssen die Gasdüsen Art.-Nr. **35000238** benutzt werden. Bitte bestellen Sie die entsprechenden Gasdüsensätze bei unserem autorisierten Werkskundendienst.

II 2E+3+ **FR, BE**

Tipo di gas/Gas type/Gassoort/Gasart/ Type de gaz/Tipo de gás/Τύττος αεριου/Gaz type			**G20**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása			**20 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.76
SR	1.75	0.36	1.01
R	2.50	0.53	1.18
UR	3.50	1.20	1.44
QC	4.00	1.75	1.45
Tipo di gas/Gas type/Gassoort/Gasart/ Type de gaz/Tipo de gás/Τύττος αεριου/Gaz type			**G25**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása			**25 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	0.90	0.23	0.76
SR	1.60	0.36	1.01
R	2.25	0.53	1.18
UR	3.40	1.20	1.44
QC	3.70	1.75	1.45
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz/ Tipo de gás/Τύττος αεριου/Tipo de gás/Gaz type/ Vrsta plina/Pritisk plina/Typ gazu/Rodzaj gazu			**G30 / G31**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas/Πίεση του αερίου/ Pressão gás/Tlak gasa/Tlak plina/Ciśnienie gazu/ Gáz nyomása			**28-30/37 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.50
SR	1.75	0.36	0.66
R	2.50	0.53	0.80
UR	3.50	1.20	0.94
QC	4.00	1.75	0.99

II2H 3B/P **AT, CH**

Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz			**G20**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas			**20 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.23	0.76
SR	1.75	0.36	1.01
R	2.50	0.53	1.18
UR	3.50	1.20	1.44
QC	4.00	1.75	1.45
Tipo di gas/Gas type/Gassoort/Gasart/Type de gaz			**G30 / G31**
Pressione gas/Gas pressure/Pression gaz/ Gasdruck/Presion gas			**50/50 mbar**
	P (Kw)		
	Max (kW)	**Min (kW)**	**Ø mm**
AUX	1.00	0.30	0.46
SR	1.75	0.45	0.58
R	3.00	0.70	0.79
UR	3.50	1.20	0.94
QC	4.00	2.20	0.89

Wichtig: Österreich, Deutschland und der Schweiz - **AT, DE, CH G30/31 - 50 mbar (3B/P)** Beim Gastyp **G30/31 - 50 mbar (3B/P)** dagegen müssen die Gasdüsen Art.-Nr.**35000238** benutzt werden. Bitte bestellen Sie die entsprechenden Gasdüsensätze bei unserem autorisierten Werkskundendienst

Remarque : Autriche, Allemagne et Suisse - **AT, DE, CH G30/31 - 50 mbar (3B/P)** Si le gaz utilisé est de type **G30/31 - 50 mbar (3B/P)**, vous pouvez utiliser le jeu d'injecteurs **35000238.** Merci de vous rapprocher du service approprié pour obtenir le jeu d'injecteurs.

Nota: Austria, Germania, Svizzera - **AT, DE, CH G30/31 - 50 mbar (3B/P)** Se dovete installare il gas **G30/31 - 50 mbar (3B/P)**, va utilizzato il il set di iniettori di cui al codice **35000238.** Prego richiedere il set di iniettori al servizio assistenza autorizzato

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